



# Menu A - Abundance



## Entrée

*Each guest receives a taste of all of the dishes listed below*

Caramelized Shallot Tart Tartin with Goats Curd and Thyme  
Josper-Fired Half Shell Western Australian Scallops, Nduja Butter and Salsa Verde  
Pork, Veal and Ricotta Polpette with Roasted Tomato Sugo  
Orecchiette with Basil & Carrot Pesto, Broccoli, Sicilian Olives and Toasted Flaked Almonds  
Donovans Crusty Single Origin Sourdough Bread with Fava Bean Purée

## Main Course

*Each guest receives a portion of both dishes listed below, which are silver served by your waiter  
Accompaniments are served in the centre of the table for everyone to share and enjoy*

Swordfish with Hot and Sweet Peppers, Green Olives and Capers  
Porchetta with Crackling, Pickled Kohlrabi Remoulade and Seeded Mustard Jus  
Roasted Crushed Chat Potatoes, Pecorino, Oregano and Olive Oil  
Mixed Leaf Salad, Pickled Shallots and Bianco Balsamic Dressing

## Dessert

*Offered and served by your waiter*

Traditional Style 'Tiramisu'  
Coffee by Di Bella, Teas by T2

**\$120 Per Person Inclusive of GST**



# Menu B - Bountiful



## Entrée

*Each guest receives a taste of all of the dishes listed below*

Charred Flat Beans and Asparagus with Pickled Mushrooms, Buffalo Mozzarella and Sage Noisette  
Salmon Pastrami with Crème Fraiche, Rocket, Crispy Capers and Lemon Oil  
Beef Flank Pintxo with Burnt Onion, Piquillo Pepper and Smoked Aioli  
Casarecce with Pork Sausage Ragu Bianco, Confit Fennel, Chilli, Calvo Nero and Scamorza  
Donovans Crusty Single Origin Sourdough Bread with Fava Bean Purée

## Main Course

*Each guest receives a portion of both dishes listed below, which are silver served by your waiter  
Accompaniments are served in the centre of the table for everyone to share and enjoy*

Lemon Crusted Barramundi with Chive Beurre Blanc and Salmon Roe  
Wimmera Duck Breast with Pickled Beetroots, Mustard Seed, Spiced Jus  
Spiced Cauliflower, Freekeh, Golden Raisin Vinaigrette, Sheep's Milk Yoghurt  
Fennel, Charred Orange, Rocket and Hazelnut Salad

## Dessert

*Offered and served by your waiter*

Salted Honey Ice Cream, Warm Orange Blossom Caramel Sauce and Bombolinis  
Coffee by Di Bella, Teas by T2

**\$142 Per Person Inclusive of GST**



# Menu C - Celebrate



## Canapés

Smoked Salmon Potato Röestis, Crème Fraiche and Salmon Pearls

## Entrée

*Each guest receives a taste of all of the dishes listed below*

Heirloom Tomatoes Caprese with Buffalo Mozzarella, Baby Capers, Balsamic, Basil

Calamari St Andrea with Fresh Lemon

Capocollo with Guindillas, Smoked Aioli and Watercress

Paccheri with Duck Leg Ragù, Wild Mushrooms, Swiss Chard and Pecorino

Donovans Crusty Single Origin Sourdough Bread with Fava Bean Purée

## Main Course

*Each guest receives a portion of both dishes listed below, which are silver served by your waiter  
Accompaniments are served in the centre of the table for everyone to share and enjoy*

Queensland Leader Prawns with Chilli and Oregano

Hopkins River Eye Fillet with Bearnaise Sauce

Cos Leaves, Lemon Dressing and Shaved Parmesan

House Chips with Rosemary Salt

## Dessert

*Offered and served by your waiter*

Donovans Signature Bombe Alaska with Chocolate Sauce

Coffee by Di Bella, Teas by T2

**\$179 Per Person Inclusive of GST**



## Optional Additional Menu Items

*Everyone has their own taste — some prefer simplicity, while others enjoy a bit more flair!  
To add a special touch to your menu, check out our list of optional extras below.  
Feel free to enhance your menu with any of these additions.*

### To Start

Warm House Marinated Chilli and Garlic Olives and our Homemade Chilli Grissini Sticks

**\$6.00 Per Person**

*These savory treats can be set out in the Private Dining Room or on the Terrace for guests to enjoy upon arrival.*

### Canapés

**\$9.00 Per Person for 1 additional Canapé (2 pieces per Selection)**

*Canapés are a delightful way to welcome your guests to the Private Dining Room.*

*Allow us to serve these exquisite morsels while we prepare drinks for your guests.*

*Select any canapé from our list below for us to serve on arrival:*

Prawn Tempura with Dill Aioli

House Smoked Salmon on Potato Röesti with Crème Fraîche and Salmon Roe

Caramelized Cauliflower Croquette with Black Garlic Aioli

Gnocco Fritto with Capocollo, Salsa Verde and Reggiano

Caccio Pepe Polenta with Crab Remoulade and Preserved Lemon

### With Mains

**\$5.00 Per Person for 1 additional side dish**

*All our menus include two side dishes, but if you'd like to add a third, please select your favourite from any of our feasting menus.*

### To Finish

**Selection of two Cheeses served with Casalinga Toast and Chef's Choice of Accompaniments**

**\$12.00 Per Person**

*Served on wooden boards, perfect for everyone to sample and enjoy. Add this to your menu after dessert, allowing you to nibble and savour your dessert wines at the end of your feast.*

**Seasonal Fresh Fruit Selection**

**\$5.00 Per Person**

*For a fresh, light, guilt-free treat to end your meal, we offer a beautiful selection of seasonal fresh fruit to cleanse the palate after dessert.*

**Donovans Sweet Treats and Hand Rolled Chocolate Truffles**

**\$5.00 Per Person (1 Truffle and 1 Sweet per person)**

*Coffee and Tea are more fun with a little sweet treat!*